

OCTOBER 23, 2018 TUESDAY

09:00-09:45	Registration	
09:45-10:00	Opening Ceremony – Ayhan Topuz & Ahmet Küçükçetin, Turkey SESSION 1: Food Physics Agronomy	
10:00-10:30	Invited Speaker Andras S. Szabo (Corvinus University), Hungary	Is Food Physics the Science of the XXI. Century?
10:30-11:00	Coffee Break	

	SESSION 2: Physio-Chemistry and Food Analysis Chair: Andras S. Szabo (Corvinus University), Hungary	
11:00-11:30	Invited Speaker Jorg Hinrichs University of Hohenheim, Germany	Texture as flavor driver? - an example of "Food Soft Matter Science"
11:30-11:50	Claude Genot INRA, France	Time-resolved Fluorescence and Fluorescence Quenching in Model Food Emulsion Stabilized by β -Lactoglobulin
11:50-12:10	Zeynep Aksoylu Özbek Manisa Celal Bayar University, Turkey	Characteristics of Pumpkin Seed Oil Powder Microencapsulated by Freeze-drying
12:10-12:30	Aysha Sameen University of Agriculture Faisalabad, Pakistan	Effect of Hydro-colloids and Dietary Fibers on Different Quality Attributes of Cheddar Cheese
12:30-13:30	Coffee Break	
14:00-15:00	Poster Session 1	

	SESSION 3: Non-destructive Analysis Chair: Jorg Hinrichs (University of Hohenheim), Germany	
15:00-15:30	Invited Speaker Vural Gökmen Hacettepe University, Turkey	Computer vision based colour analysis: An online tool to monitor food quality and safety during processing
15:30-15:50	Carlos Sáenz Gamasa Universidad Pública de Navarra, Spain	Beef Colour Evolution from Pigment Concentration Profiles During Oxygenation.
15:50-16:10	Amna Sahar University of Agriculture, Faisalabad Pakistan	Perspectives of Non-Destructive Spectroscopic Techniques to Detect Quality & Safety Of Food
16:10-16:30	Ziba Güley Alanya Alaaddin Keykubat University, Turkey	Metagenomics and High-throughput Sequencing Methods: Applications in Food Microbiology
16:30-17:00	Coffee Break	

	SESSION 4: Rheology & Unit Operations Chair: Vural Gökmen (Hacettepe University), Turkey	
17:00-17:20	Marek Damski Wroclaw University of Environmental and Life Sciences, Poland	Physical Properties of Semi-refined Carrageenan-potato Protein Gels
17:20-17:40	Guler Bengusu Tezel Abant Izzet Baysal University, Turkey	Gel Strength Estimation For Gelatin-CMC Hydrogels Using Small Amplitude Oscillatory Rheometry
17:40-18:00	Muhammed Kashif Iqbal Khan University of agriculture, Faisalabad, Pakistan	Influence of Microwave Assisted Drying and Extraction Technique on Bioactive Components of Selected Vegetables
18:30-19:30	Dinner (Main Restaurant)	
20:00-21:30	Welcome Cocktail at Sailors Lounge in Porto Bello Hotel	

OCTOBER 24, 2018 WEDNESDAY

SENSION 5: Unit Operations and Technology		
Chair: Katrin Laos (Tallinn University of Technology), Estonia		
09:00-09:20	Zeynep Tacer Caba University of Helsinki, Finland	Durability of Mycelium Based Food Packaging Materials Under Conditions Mimicking the Potential Extremes
09:20-09:40	Hüseyin Topçam Ankara University, Turkey	Mathematical modeling of temperature distribution and velocity profile in toroidal cans during thermal processing with horizontal-axial rotation
09:40-10:00	Gulsah Caliskan Koc Alanya Hamdullah Emin Paşa University, Turkey	The Effect of Different Drying Processes on the Drying Characteristics, Physical and Powder Properties of Red Pepper Pulp
10:00-10:20	Gulcin Yildiz Iğdir University, Turkey	The impact of Ultrasound Pre-Treatment and Oven-Drying on the Quality of Dried Pears
10:20-11:00	Coffee Break	

SENSION 6: Quality Control & Food Safety – Part 1		
Chair: Ahmet Kucukcetin (Akdeniz University), Turkey		
11:00-11:30	Invited Speaker Begoña Hernández Salueña Public University of Navarre Science, Spain	Color Measurement: an Unbiased Method for Food Quality Control?
11:30-11:50	Asma Bahri Université de Montpellier, France	Binding Analysis between Monomeric β -casein and Hydrophobic Ligands Investigated by Surface Plasmon Resonance and Fluorescence Spectroscopy
11:50-12:10	Didem Sanver Akbas Necmettin Erbakan University, Turkey	Characterisation of Monoglyceride-based Cubosomes under the Influence of Flavonoids
12:10-12:30	Muhammed Khan University of Agriculture, Faisalabad, Pakistan	Assurance of poultry meat quality and safety by exploring potential of organic acids
12:30-13:30	Lunch	

SENSION 6: Quality Control & Food Safety – Part 2		
Chair: Mirela Kopjar (Josip Juraj Strossmayer University of Osijek), Croatia		
13:30-14:00	Invited Speaker Ferruh Erdogan Ankara University, Turkey	Innovative Thermal processing – Effects of Physical Properties
14:00-14:20	Vasile Stoleru University of Agricultural Sciences, Romania	Preliminary Studies Regarding Nutritional Performance of Quinoa Crop as Leaf Vegetables
14:20-14:40	Ebru Erdemir Ağrı University, Turkey	A Review on Textural Profile Analysis of Meat and Meat Products
14:40-15:00	Erdal Ağçam Cukurova University, Turkey	The Effect of Thermosonication on Some Quality Parameters of Watermelon Juice
15:00-16:00	Poster Sension 2	

SENSION 7: Health Aspects		
Chair: Begoña Hernández Salueña (Public University of Navarre), Spain		
16:00-16:20	Zeynep Atamer Frau, Germany	Application of cold membrane filtration at pilot scale to fractionate dairybased functional ingredients from skim milk
16:20-16:40	Sibel Uluata Inonu University, Turkey	Determination of Physical and Chemical Stability of Nanoemulsion Systems
16:40-17:00	Çisem Bulut Albayrak Adnan Menderes University, Turkey	Neuroactive Molecule Productions by Fermenting Bacteria and Health
17:00-17:20	Mustafa Karhan Akdeniz University, Turkey	Enrichment of D-Pinitol in Carob Pod Extract
17:20-17:40	Radu Florina Technical University of Cluj-Napoca, Romania	Recycling Waste From The Food Industry For Construction Industry
19:30-23:30	Gala Dinner	

OCTOBER 25, 2018 THURSDAY

SESSION 8: Part 1		
Chair: Ayhan Topuz (Akdeniz University), Turkey		
09:00-09:10	Tuğçe Aygün Akdeniz University, Turkey	Effect of Solvent Polarity on the Eicosapentaenoic Acid (EPA) Content of Algal (<i>N. oculata</i>) Oil
09:10-09:20	Duygu Aslan Erciyes University, Turkey	Interfacial Behavior of Casein-Inulin Interactions at the Oil and Water Interfaces
09:20-09:30	Adem Kaya Akdeniz University, Turkey	Optimisation of Astaxanthin Extraction Conditions from Shrimp (<i>Aristaeomorpha Foliacea</i>) Byproducts for Maximum Antioxidant Activity
09:30-09:40	Gamze Toydemir Şen Alanya Alaaddin Keykubat University, Turkey	Regulation of AhR-XRE and Nrf2-ARE Signaling Pathways by Dietary Phytochemicals
09:40-09:50	Hatice Kübra Kızılay Akdeniz University, Turkey	Determination Of Some Physicochemical, Microbiological And Sensorial Properties Of The Concentrated Acidophilus Milk Produced From Cow's Milk And Goat's Milk With Different Production Methods
09:50-10:10	Coffee Break	

SESSION 8: Part 2		
Chair: Mehmet Torun (Akdeniz University), Turkey		
10:10-10:20	Kubra Sislioglu Firat University, Turkey	Beta-Carotene Enriched Nano-structured Organo-gel Lipid Carrier System; Impact of Storage and pH on Chemical and Physical Stability
10:20-10:30	Ofelia-Cornelia Corbu Technical University of Cluj-Napoca, Romania	Recycling Waste from The Food Industry for Construction Industry
10:30-10:40	Senem Suna Uludağ University, Turkey	Drying Kinetics and Color Properties of Lemon Balm (<i>Melissa officinalis</i>) Leaves Dried by Convective Hot Air Drying
10:40-10:50	Ecem Vural Akdeniz University, Turkey	Optimization of sunflower pectin extraction and determination some gel properties of the pectin
10:50-11:00	Khadije Abdolmaleki Shahid Beheshti University, Iran	Comparing the rheological properties of emulsion and oleogel based on gum Tragacanth and sodium caseinate
11:00-11:15	Coffee Break and Hotel Check/Outs	
11:15-11:30	AWARD CEREMONY & CLOSING CEREMONY	
12:30-18:00	Social Program (Antalya City Trip)	

POSTER PROGRAM

ID	Title	Author(s)
103	Increase of the stability and the functionality of commercial lactic acid bacteria starters by co microencapsulation with buckwheat flour and oat bran Poster Abstract	Mihaela Aida Vasile, Gabriela Elena Bahrim, Stefan Dima
104	Extraction and highlighting the protein fractions from black rice flour by gel electrophoresis (SDS-PAGE) Poster Abstract	Bolea Carmen, Vizireanu Camelia
106	The Effects of Potassium Lactate Used in Pastirma Production on Protein Oxidation and Some Other Qualitative Properties Poster Abstract	Ebru Erdemir
108	Some physicochemical properties of Turkish coffee added apricot seed powder Poster Abstract	Zehra Gunel, Aysegul Parlak, Mehmet Adsoy, Ayhan Topuz
109	Effects of spray drying temperatures and carrier materials on some physical properties of encapsulated strawberry aroma. Poster Abstract	Ferhan Balcı-Torun Feramuz Özdemir
111	Effect of osmotic drying on physicochemical aspects of dehydrofrozen sliced red pepper (<i>Capsicum annuum</i> L.) Poster Abstract	Handan Başüenal Gülmez, Ayhan Topuz
113	The presence of bisphenol A (BPA) in milk and dairy products Poster Abstract	Gizem Yıldız, Firuze Ergin, Taner Erkaymaz, Ahmet Küçükçetin
114	The low-lactose yoghurt Poster Abstract	Handan Kocabaş, Firuze Ergin, E. Mine Çomak Göçer, Ahmet Küçükçetin
115	Flavour changes in UHT milk Poster Abstract	Firuze Ergin, Gizem Yıldız, Muammer Demir, Ahmet Küçükçetin
116	The usage of centrifuge technique in concentrated yoghurt production Poster Abstract	Firuze Ergin, Handan Kocabaş, E. Mine Çomak Göçer, Ahmet Küçükçetin
117	The effects of different microencapsulation methods on the viability of <i>Lactobacillus acidophilus</i> in gastrointestinal media Poster Abstract	Firuze Ergin, E. Mine Çomak Göçer, Muammer Demir, Ahmet Küçükçetin
120	Physicochemical properties of refractance window dried orange powder Poster Abstract	Serenay Aşık, Tuğçe Atbakan, Ayhan Topuz
121	The effect of different drying techniques on the gelling properties of pectin Poster Abstract	Tuğçe Atbakan, Serenay Aşık, Ayhan Topuz
124	Effects of Edible Coatings Before Drying on Some Properties of Dried Banana Poster Abstract	Ahmet Aygün, Mustafa Kemal Uslu, Ahmet Oktay Küçüközet

125	The Effect of Different Drying Processes on The Powder Properties of Red Beet Puree Powders Poster Abstract	Safiye Nur Dirim, Deborah A.S. Ruoff, Gülşah Çalışkan Koç
126	Drying characteristics and kinetics of lovastatin degradation of oyster mushroom (Pleurotus ostreatus) slices Poster Abstract	Engin Demiray, Fatih Ibis, Yahya Tulek
128	Crystal Structure and Spectroscopy of Molecular Conformation Pentachlorotoluene Poster Abstract	Assia Benouattas, Jean Meinel
130	Improving quality and shelf-life of poultry meat through application of protein-based edible coatings Poster Abstract	Muhammad Khan, Sadia Aslam, Aysha Sameen and Amna Sahar
134	Probing the Hepatoprotective Effect of Camel Milk on Arsenic Induced Liver Damage Poster Abstract	Aysha Sameen ,Farwa Tariq
135	Evaluating the effectiveness of flaxseed fortified functional yoghurt against type-2 diabetes Poster Abstract	Aysha Sameen, Tanzeela Ashraf, Rida Fatima, Mariam Aizad, Farwa Tariq
136	Non-Destructive Analysis of Edible Oil Oxidation Poster Abstract	Hatice Kübra Kızılay, Muammer Demir, Ahmet Küçükçetin
137	Protection of Microbial Development through Freezing Technology Poster Abstract	Pinar Yerlikaya
138	Re-Structured Meat Products Poster Abstract	Fahrettin Gökhan Tokay, Pinar Yerlikaya
140	Effect of starter cultures and addition of buffalo milk on chemical and sensory characteristics of camel milk cheese Poster Abstract	Nuzhat Huma, Zahida Qadeer, Aysha Sameen
142	Mathematical Modeling of Infrared Heating for Process Design Poster Abstract	Ferruh Erdoğan
148	Effects of Onion Skin Powder Addition on the Sensory Properties of Chocolate Truffles and Peanut Butter Poster Abstract	Celale Kırkin, Merve Çınar, Bade Derindere, Keri Erikman, Naz Onural
149	Combination of Hyperspectral Imaging with Complementary Data Mining Methods for Identification of Microorganisms Poster Abstract	Çağrı Çavdaroğlu, Efe Sezgin
150	Antioxidant Activity of Glucosyl-hesperidin Solutions Poster Abstract	Mirela Kopjar, Ivona Trtinjak, Anita Pichler

153	Coconut Proteins: Alternative Source of Protein for Retention of Phenolics Poster Abstract	Mirela Kopjar, Mary H. Grace, Mary Ann Lila
154	Migration of Phthalate Esters to Seafood in PVC Containers Poster Abstract	Ali Can Alp, Pinar Yerlikaya
160	Interfacial Rheology of Gelatin with Whey and Skim Milk Powder Poster Abstract	Mahmut Dogan, Meryem Goksel Sarac, Duygu Aslan
164	THE EFFECT OF ULTRASOUND PRETREATMENT ON COLOR PROPERTIES OF RAISINS Poster Abstract	Ahmet Candemir, Nur Dirim, Gülşah Çalışkan Koç
165	Rheological Properties of Mellorine Produced with Mono-,diglycerides from Rendering Waste Oil Poster Abstract	Meryem Göksel Saraç, Mahmut Doğan
166	Interfacial Rheological Properties of Mono-,diglycerides Produced from Rendering Waste Oil in Oil/Water Interface Poster Abstract	Meryem Göksel Saraç, Mahmut Doğan
167	Mechanical Properties of Furcellaran and Furcellaran/Bovine Serum Albumin Composite Films Poster Abstract	Katrin Laos, Marina Mironova
172	Performances of tomato crop under organic fertilizer Poster Abstract	Inculet Carmen, Stoleru Vasile*, Teliban Gabriel, Dachi Mădălina, Hangan Roxana, Butnariu Monica
173	Adsorption Isotherms and Isosteric Heat (q _{st}) of the flours from three Edible Insects: <i>Rhynchophorus phoenicis</i> , <i>Imbrasia truncata</i> and <i>Imbrasia epimethea</i> Poster Abstract	Aymar Rodrigue Fogang Mba, Germain Kansci, Catherine Loisel, Claude Genot
176	Estimation of the content of Lead in the soil of the region of the town of Sétif Poster Abstract	Seifeddine Sellami, Ouahida Zeghouan, Brahim Kebabi
181	Effect Of The pH On The Topography And Nanomechanics Of Whey Protein Microgel Particles Investigated By Atomic Force Microscopy Poster Abstract	Asma Bahri, Dominique Chevalier-Lucia, Sylvie Marchesseau, Christophe Schmitt, Csilla Gergely, Marta Martin
183	Characteristics and Microbiological Properties of the Cakes Produced By Using Sourdough Poster Abstract	Raziye Demir, Prof.Dr. Muharrem CERTEL
184	Analyzing Model Fitting of Fast Field Cycling Nuclear Magnetic Resonance Relaxometry Results of Gluten-free Cakes Poster Abstract	Betül Çilek Tatar, Maria Beria, Mecit H Öztıp, Pedro J Sebastiao, Gülüm Şumnu
187	The Effect of Stevia and Isomalt on The Quality of Cakes As A Sugar Substitute Poster Abstract	Muharrem Certel, Gülsüm Nur Gökmen, Nisa Durak, Raziye Demir
188	Effect of Packaging Materials in Composition and Sensory Characteristics of Romanian Telemea Cheese Poster Abstract	Florina Radu, Ofelia- Cornelia Corbu, Sofia Popescu

